

Canapé Packages

Half hour pre dinner canapés

(Minimum 20 persons)

Chefs selection 2 hot and 2 cold

\$12.00 per person

One hour cocktail reception

Cold

Corn blini with sundried tomato mousse (V)

Double smoked Virginia ham pate

Selection of vegetarian sushi with Wasabi mayonnaise (v)

\$15.00 per person

Hot

Huon mushroom soup (V)

Spiced lamb Koftas with minted yoghurt

Thai fish cakes with lime Sambal

Two hour cocktail reception

Cold

Local oyster with watermelon salsa

Bothwell goat's cheese mousse with Basil and tomato confit (V)

Mini olive and herb scone with red pepper relish and sour cream

Chicken liver parfait served with a parsnip chip

Smoked salmon tartlet with Crème Fraiche

\$25.00 per person

Hot

Mini gourmet pies and char grilled vegetable chutney

Zucchini and tomato tartlet (V)

Spicy lamb Koftas with minted yoghurt

Risotto dumplings with sweet chilli jam

Huon mushroom soup (V)

(V) = vegetarian

Canapé Packages

Premium two hour cocktail reception

\$30.00 per person

(Minimum 30 persons)

Cold

Lobster mousse topped with pickled cucumber
Crab and asparagus frittata with dill pesto
Corn blini with sun dried tomato mousse (V)
Sugar cured West Coast Ocean Trout with chive and truffle salsa
Selected vegetarian Sushi with Wasabi mayonnaise

Hot

Mini beef Wellington
Tempura prawn with soy mayonnaise
Blue Lip mussel Laksa and coriander
Zucchini and Tomato Tartlet (V)

Please select one item from the more substantial options.

Something more substantial:

Mini beef burgers
Served with grilled Roma tomato and tasty cheddar cheese
Tempura battered fish
Accompanied by chunky fries with lemon aioli in a box
Rice Noodles and Asian Greens (V)
Served in a noodle box
Crumbled hot local smoked trout in an asparagus and lemon risotto
Chicken satay with fresh coriander and bean shoot salad
Asian Bites
Dim sum, spring roll, samosa, prawn cracker and chili relish
Served in a noodle box

Additional substantial option

\$5.00 per item

Additional Option:

Prawn Cocktail with Pineapple Salsa

\$2.50 per person

(V) = vegetarian